

# Essex County Beeline

The Newsletter of the Essex County Beekeepers' Association,  
an Internationally Acclaimed Award-Winning Organization

*Keeping Bees Since 1923*

**June 2009**

The Essex County Beeline is published eleven times a year and is a benefit of membership in the ECBA.

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## June Meeting Sunday, June 14, 2009



**Anne Bouwer's House**  
**Hive Opening: 1pm**  
**Meeting Time: 2.30pm**  
**For directions and more info, see page 4.**

are August 3-7 if you are doing the short course, but only Aug 5-7<sup>th</sup> for the main conference. At the May meeting we talked about getting a bus to go as a group. There did not seem to be enough interest to get a large bus but there might be enough interest for us to rent a van and drive out as a group. If you are interested please send me an email or give me a call ([david.meldrum@verizon.net](mailto:david.meldrum@verizon.net) 978 474 8700). If we get enough interest we will make the trip together. A nice side trip would be Niagara Falls for those that are not interested in attending EAS.

I have been having fun watching my scale hive. It gained ten pounds in one day, and it is only a mediocre hive. However, it normally only gains a pound or two on a good foraging day. One thing that intrigues me is the gain/loss over a day. I often see the hive loose about three pounds in the morning when the field bees go out to forage and other bees are taking orientation flights. That seems about right since a three pound package of bees is about 9,000 bees. If a hive has 40,000 bees this time of year and 25% are field bees, then it accounts for the weight loss. In the evening when they come home the weight comes right back. On a non-flying day, the hive loses a little over a half a pound. I attribute that to evaporation of water from nectar. I

## Club Business

### Presidents Message

Dave Meldrum

EAS  
(<http://www.easternapiculture.org>) will be held at Ellicottville, NY this year, which is south of Buffalo. The dates

know there are other factors going on such as increased brood, and consumption of stores which also affect the weight. Even overnight, the hive loses close to a half-pound. During the winter months I observed about a quarter a pound loss every day. Over the winter the hive lost 45 lbs. I am sure there was a bigger loss of stores, because the spring brood would account for reasonable weight gain.

I am looking forward to the June meeting. This is the meeting devoted to our new students. We should see a newly installed package hive and a hive that was installed last year. This allows students to compare this to their hive and see what the same hive will do next year. I really encourage all the new beekeepers to attend the meeting. Bring all your questions to the meeting. And for all you old timers introduce yourselves to the new beekeepers and get to know them.

**May Minutes**

The business side of the meeting began at 2.40pm.

There was some discussion about how the bees are doing, some swarming was reported and it was thought that packages are building up slower than usual.

A motion was presented to accept the minutes as published in the last newsletter and was approved.

**Treasurer’s April report** was read by Diane Sellars. A motion was presented to accept the report as read subject to audit. Bills were read and a motion was presented to pay those listed which passed.

**Committee Reports:**

Fair Committee – Chris Delaney

Any new things for the fair have to be voted on this meeting, if there are any changes. Next thing will be the workshops in July.

Bee School – Vinny Gaglione

Pre-registration was an excellent idea but it left a lot of extra work.

Vinny particularly mentioned the Librarian who was very helpful and who had been present at at least one of the bee schools each week.

There should never be more than 2 bee schools, and a committee is needed which can work together and early.

60 – 70% started hives. It is not known how many joined the club. There was a majority of women.

The next meeting will be at Anne Bouwer’s house, especially for new students to see the hives and compare them with their own.

Scholarship Committee – Joe Donnelly Not present  
It was mentioned that there is mail for him at the bee building.

Honey Bee Ambassador - Cyndie Croteau Not present  
She might need an assistant appointed. John Capodilupo can do it again.

Library Committee - Barbara Milhender  
Library on wheels, two carts here, a good variety, people are encouraged to take out books. Getting an internet connection was brought up at the BOD meeting. It seems that for a \$20 fee we could get a slow by ok DSL connection. Barbara explained that the reason an internet connection was wanted is that a free website has been discovered which would allow all the books and reviews and whatnot to be put up for any member to look through. A motion to establish an internet connection with the cost to be voted on at a future meeting was presented and passed. A little committee appointed to do some research: Bill Blead as the chairman, Barbara Milhender and Chris Meehan to help.

Dave mentioned that we have also changed to just one bill with Verizon. Chris Delaney pointed out that we should be vigilant with the phone bill because of all the other people using the bee building now. It is being rented out for graduations, birthdays, etc.

New Business

Mass Bee is June 20<sup>th</sup>, if anyone has an idea of some kind of presentation which would take about an hour, please contact Dave Meldrum. Last year there were individual workshops done by ECBA members, one in the morning and one afternoon. Mass Bee takes place at UMass in New Deerfield. They will have a smoker contest, frame-building contest, and if you are a new student this year you can come free.

Next meeting: June 14<sup>th</sup>, see directions on page 4.

July meeting: Golf event, softball game, etc. This will be a fun meeting.

Building committee: Chris Delaney  
The committee is planning some paint and renovations, getting rid of some of the blue, doing some shelving, want to get club’s approval to go and see Jamie to see how they see it going. The Fair pays for supplies, we like to do the work with workparties, etc. The next step is to go to Jamie later this week, plan workshops for June and July over the weekends.

Member news:  
Dick Turner is doing really well, even riding his bike.

Kite festival – Phil Watson  
This takes place on June 27<sup>th</sup>, run by Janel Wright, a community programs manager at Groundwork Lawrence. Last year a demonstration was done by Chris and Kathy, who reported that the kids there were fascinated, some had never tasted honey before! It is a wonderful day, there are free lunches for kids etc.  
Chris is willing to help, and so is Dave.

Co-op demonstration:  
Pete went to the co-op, did a little demonstration on the 16<sup>th</sup> May.

The Buccaneers of Buzz  
Some members went to a demonstration at MIT called the Buccaneers of Buzz. Nancy Mangeon did talk on bees, there was tap-dancing, etc. It would have been lovely to do something like that at the banquet.

Door prize: Honey super from Crystal Bee. It can be exchanged if need be. Suzanne Gerow won.  
Meeting adjourned at 3.30pm.



<b>2009 ECBA Calendar</b>
<b>June 14</b> (Sunday) Anne Bouwer’s house
<b>July 12</b> (Sunday) Picnic (Venue to be announced)
<b>August 3</b> BoD
<b>August 9</b> (Sunday) Venue to be announced
<b>September 13</b> (Sunday) Venue to be announced
<b>October 2 – 12</b> (Topsfield Fair)
<b>November 9</b> BoD
<b>November 14</b> Bee Building
<b>December 12</b> Bee Building

### Newsletter Deadline

The deadline for getting information into the next newsletter will be **June 19 2009**. Please make submissions to Anne Bouwer by email at: [anne.bouwer@gmail.com](mailto:anne.bouwer@gmail.com)

# JUNE MEETING – JUNE 14<sup>TH</sup> 2009

Directions to 90 Southern Ave, Essex, 01929

- ❖ Take 128 North, exit 15.
- ❖ At the end of the ramp, turn left for Essex, School Street.
- ❖ Travel approximately 3 miles on School street which becomes Southern Ave. You will see the twirling bees at the bottom of our driveway on the right. There are 4 mailboxes just before the driveway.
- ❖ The driveway does a hairpin turn and there are only about 3 parking places up at the top of the hill, and two carved into the hill just after you make the turn from the main road. One parking spot at the top will be reserved for the librarian. Our house is the one on the left no. 90.
- ❖ Because there is no parking on Southern Ave, it is probably best to go past the driveway and turn right into Desoto road, where you can park and then walk back to the driveway and up the hill.



If the weather is good we will set up on the grass in front, if rainy we will have the meeting inside.

***Please note that if you are coming for the hive opening you will need to walk through woods where there is quite a lot of poison ivy, so gumboots are a must.***

## **Possible Bus trip to EAS**

**When:** EAS takes place the first week in August.

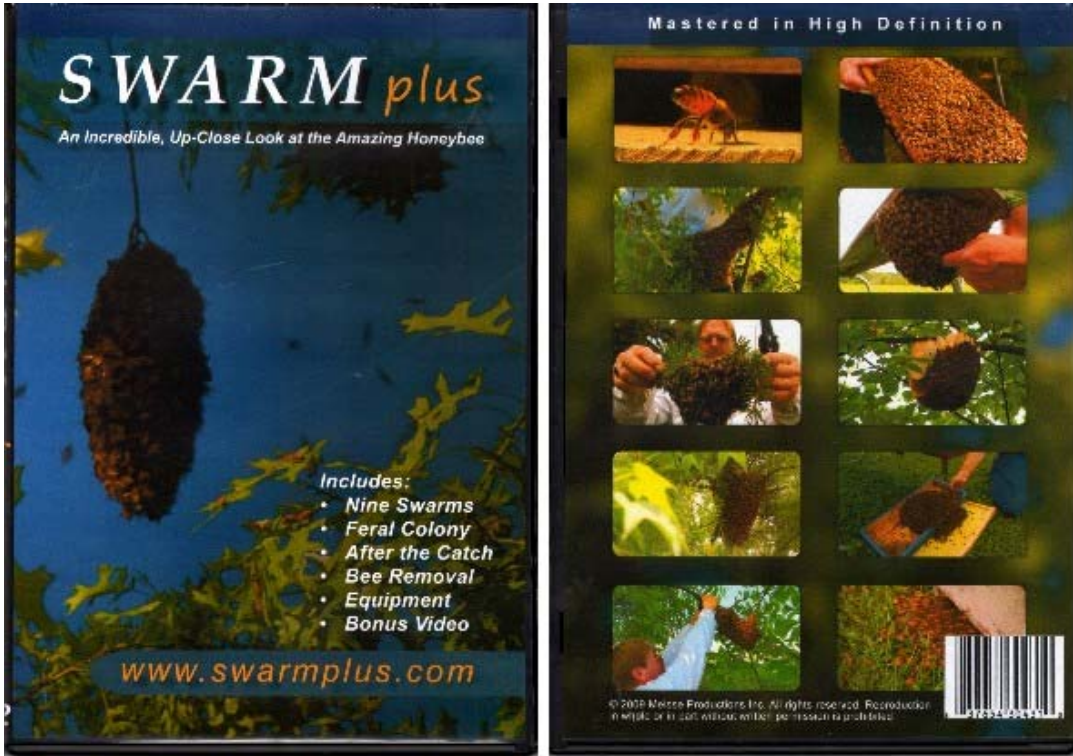
**Where:** South of Buffalo, New York.

**What:** As stated in the President's message, it could be fun to get a busride out there, with a sidetrip to Niagara Falls, etc.

*A minimum of 30 to 35 people is needed in order to book the bus. If fewer, a van can be rented with a bus-driver. If anyone is interested, please call, or definitely come to the June meeting.*

Bee Library News

Coming soon:



Go to [www.beeology.com](http://www.beeology.com) for a sample of this high summer drama about bees gone wild!

Remember to return your library materials at the next meeting. The book mobile is ready to



go.

Honey was featured in Eating Well Magazine – April 2009 and here is one of their great recipe:

Chicken with Honey-Orange Sauce

Here we combine raisins, cinnamon, honey and almonds with orange juice, zest, wine and broth to make a rich, savory pan sauce for chicken. There's plenty of the gorgeous sauce, so be sure to serve whole-wheat egg noodles, couscous or rice on the side.

Makes 4 servings      ACTIVE TIME: 35 minutes      TOTAL TIME: 35 minutes

EASE OF PREPARATION: Easy

- 2 navel oranges
- 2 tablespoons all-purpose flour
- 1/2 teaspoon salt, divided
- 1/4 teaspoon freshly ground pepper
- 4 boneless, skinless chicken breasts (about 1 1/4 pounds), trimmed and tenders removed
- 1 cup reduced-sodium chicken broth
- 1 tablespoon canola oil
- 1 cup white wine
- 1/2 cup golden raisins
- 2 tablespoons honey
- 1 3-inch cinnamon stick
- 1/2 cup slivered almonds, toasted (see Tip)

1. Zest and juice one orange. Remove the skin and white pith from the other orange, then halve and slice. Reserve zest and juice separately from the orange slices.
2. Combine flour, 1/4 teaspoon salt and pepper in a shallow dish. Dredge chicken in the flour, shaking off any excess. Transfer the remaining flour to a small bowl, add broth and whisk to combine.
3. Heat oil in a large nonstick skillet over medium heat. Add the chicken and cook until browned, 3 to 4 minutes per side. Transfer to a plate. Add wine to the pan and cook for 1 minute. Add the flour-broth mixture, the reserved orange zest and juice, raisins, honey, cinnamon stick and the remaining 1/4 teaspoon salt; bring to a boil. Reduce heat to a simmer, return the chicken and any accumulated juices to the pan and cook, turning the chicken once or twice, until an instant-read thermometer inserted into the thickest part of the meat registers 165°F and the sauce has thickened, 10 to 12 minutes.
4. Transfer the chicken to a serving platter. Discard the cinnamon stick. Spoon the sauce over the chicken and garnish with the reserved orange slices and almonds.

**NUTRITION INFORMATION:** Per serving: 420 calories; 13 g fat (2 g sat, 7 g mono); 74 mg cholesterol; 37 g carbohydrate; 31 g protein; 3 g fiber; 395 mg sodium; 587 mg potassium.  
Nutrition bonus: Vitamin C (50% daily value), Magnesium (17% dv).  
2 1/2 Carbohydrate Servings  
Exchanges: 2 1/2 fruit, 3 1/2 lean meat, 1 fat

**TIP:** Tip: To toast slivered almonds, cook in a small dry skillet over medium-low heat, stirring constantly, until fragrant and lightly browned, 2 to 4 minutes.



Enjoy!